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CLAIMS

1. A cooking surface defined by an upperside of a series of parallel closely spaced bars and a corresponding series of burners extending respectively along and adjacent an underside of each bar so that melted fats or other material falling
5 from or between the bars fall past a combustion zone around the burners and food on the surface is shielded from the radiant heat of the burners.
2. A cooking surface as claimed in claim 1 wherein said bars have a substantially flat underside.
3. A cooking surface as claimed in claim 1 wherein said bars are concave on
10 the underside.
4. A cooking surface as claimed in claim 3 wherein the grill bars are formed by a central flat section with downwardly angled flanges along the longitudinal sides.
5. A cooking surface as claimed in any one of claims 1 to 4 wherein the gaps between the ratio of the area of the bars forming the cooking surface to the spaces
15 between the bars is about 2.5:1.
6. A cooking surface as claimed in any one of claims 1 to 5 wherein the burners are positioned and configured so that the gas flame has an outer mantle just reaches the underside of the corresponding bar.
7. A cooking surface as claimed in any one of claims 1 to 6 wherein the
20 burners are supplied with gas from a manifold extending adjacent one edge of the cooking surface.
8. A cooking surface as claimed in claim 7 wherein said burners have gas ports respectively increasing in size in the direction away from the supply manifold.
9. A cooking surface as claimed in any one of claims 1 to 8 wherein the
25 burners have an oval shaped cross section and the elongated dimension of the oval is arranged vertically.

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10. A cooking surface as claimed in claim 8 or claim 9 wherein the grill bars slope upwardly away from the manifold to provide a flue for the gas burner and ensure complete combustion.
11. A cooking surface as claimed in claim 10 wherein the burners have a slope
5 of about 1%.
12. A cooking surface as claimed in any one of claims 1 to 11 wherein the temperature of the grill bars is controlled to between 280° and 295°C.
13. A cooking surface as claimed in any one of claims 1 to 12 further including a temperature sensor to provide an input to a feedback gas control to maintain the
10 grill bar temperature at a selected level.
14. A cooking surface as claimed in any one of claims 1 to 13 wherein the grill bars are convex on the upper surface.
15. A cooking surface as claimed in any one of claims 1 to 14 wherein the gas burners are arranged in a series of discrete banks each including a selected
15 number of burners.
16. A cooking surface as claimed in claim 15 wherein each of the banks has its own subsidiary manifold with a gas cock supplied from a primary manifold under the control of a single regulator valve.
17. A cooking surface as claimed in any one of claims 1 to 16 wherein the bars
20 are mounted by lower edges engaging tracks formed in transversely extending mounting rails.
18. A vented barbeque hood assembly including a hood to cover at least part of a cooking surface and enclose a cooking region, a vent opening in said hood to provide a passageway for egress from the cooking region, and a manually
25 operated baffle cooperating with said vent opening and selectively operable to move between an open position in which egress from the cooking region is permitted and a closed position in which egress is substantially prevented.

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19. A vented barbeque hood as claimed in claim 18 wherein the baffle is formed by a part cylindrical member rotatable about its axis to move between the closed and open positions.
20. A vented barbeque hood as claimed in claim 18 or claim 19 wherein the
5 opening extends along substantially all of a rear edge of the hood.
21. A vented barbeque hood as claimed in any one of claims 18 to 20 wherein the cylindrical baffle is mounted on an axle and a handle is connected for rotation of the axle to move the baffle between the open and closed positions.
22. A barbeque including a cooking surface as claimed in any one of claims 1
10 to 17.
23. A barbeque including a vented barbeque hood as claimed in any one of claims 18 to 21.
24. A barbeque including a cooking surface defined by an upperside of a series of parallel closely spaced bars and a corresponding series of burners extending
15 respectively along and adjacent an underside of each bar so that melted fats or other material falling from or between the bars fall past a combustion zone around the burners and food on the surface is shielded from the radiant heat of the burners and a vented barbeque hood assembly including a hood to cover at least part of the cooking surface and enclose a cooking region, a vent opening in said
20 hood to provide a passageway for egress from the cooking region, and a manually operated baffle cooperating with said vent opening and selectively operable to move between an open position in which egress from the cooking region is permitted and a closed position in which egress is substantially prevented.